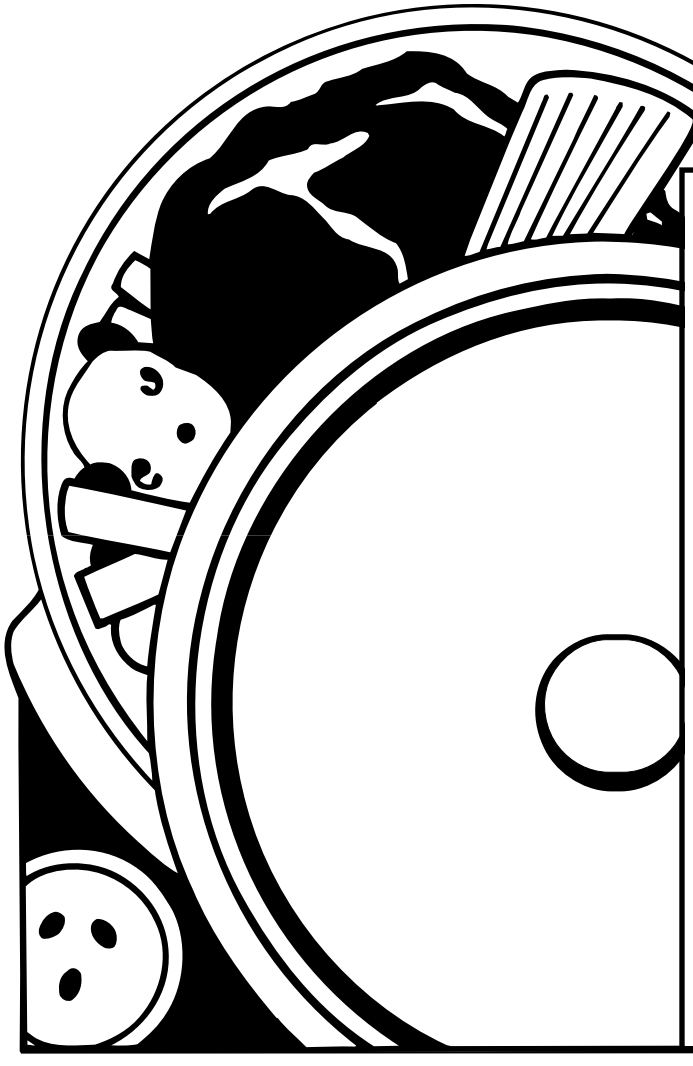
Whirlpool®
Home Appliances

Use And Care
G U I D E



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1-800-253-1301

Call our Consumer Assistance Center with questions or comments

SELF-CLEANING ELECTRIC RANGE

MODEL RF4700XE

318068301(9901) Rev. B/4372849A

www.whirlpool.com

A Note to You

Thank you for buying a WHIRLPOOL® appliance.

The Whirlpool Brand is committed to designing quality products that consistently perform for you to make your life easier. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information about how to operate and maintain your appliance properly and safely. Please read it carefully.

Also, please complete and mail the **Product Registration Card** provided with your appliance. The card helps us notify you about any new information on your appliance.

Please record your model's information.

Whenever you call to request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number label/plate (see diagram in the "Parts and Features" section).

Please also record the purchase date of your appliance and your dealer's name, address, and telephone number.

Model Number _____

Serial Number _____

Purchase Date _____

Dealer Name _____

Dealer Address _____

Dealer Phone _____

Keep this book and the sales slip together in a safe place for future reference. It is important for you to save your sales receipt showing the date of purchase. Proof of purchase will assure you of in-warranty service.

Our Consumer Assistance Center number is toll free. **1-800-253-1301**

To find detailed product information, the location of the nearest Whirlpool dealer or designated servicer, to purchase an accessory item, or register your appliance on-line, please visit our Web site at
www.whirlpool.com

Range Safety

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol.

This symbol alerts you to hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word “DANGER” or “WARNING.” These words mean:

⚠DANGER — **You <u>will</u> be killed or seriously injured if you don’t follow instructions.**

⚠WARNING — **You <u>can</u> be killed or seriously injured if you don’t follow instructions.**

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

The anti-tip brackets

The range will not tip during normal use. However, tipping can occur if you apply too much force or weight to the open door without the anti-tip brackets properly secured.

⚠WARNING

Tip Over Hazard

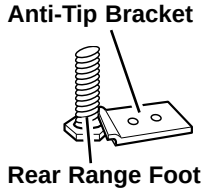
A child or adult can tip the range and be killed.

Connect anti-tip brackets to rear range feet.

Reconnect the anti-tip brackets, if the range is moved.

See the installation instructions for details.

Failure to follow these instructions can result in death or serious burns to children and adults.



Making sure the anti-tip brackets are installed:

- **Slide range forward.**
- **Look for the anti-tip brackets securely attached to floor.**
- **Slide range back so rear range feet are under anti-tip brackets.**

continued on next page

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

- **WARNING –** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKETS SECURELY ATTACHED TO FLOOR, AND SLIDE RANGE BACK SO REAR FEET ARE UNDER ANTI-TIP BRACKETS.
- **CAUTION –** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- Proper Installation – Be sure the range is properly installed and grounded by a qualified technician.
- Never Use the Range for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the range.
- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on the Range – Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- Use Proper Pan Size – The range is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.
- Do Not Cook on Broken Cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cooktop With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

For self-cleaning ranges –

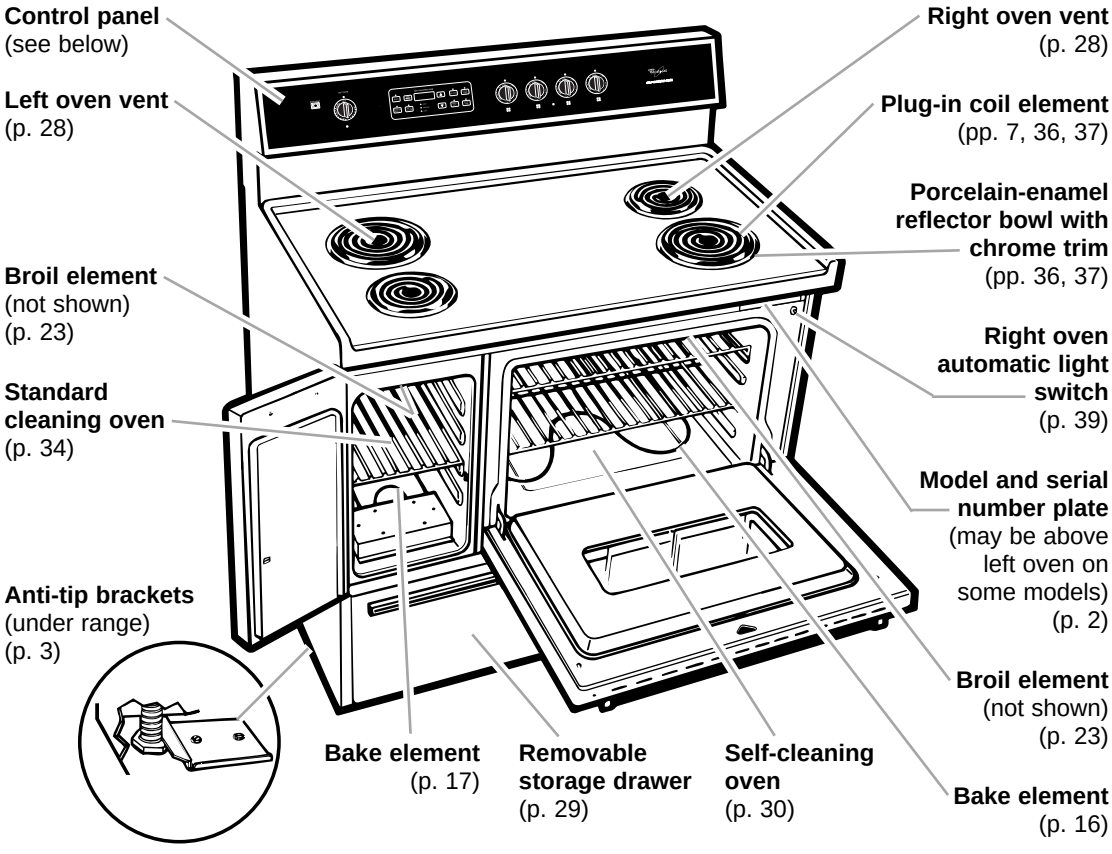
- Do Not Clean Door Gasket – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do Not Use Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean Only Parts Listed in Manual.
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils.

For units with ventilating hood –

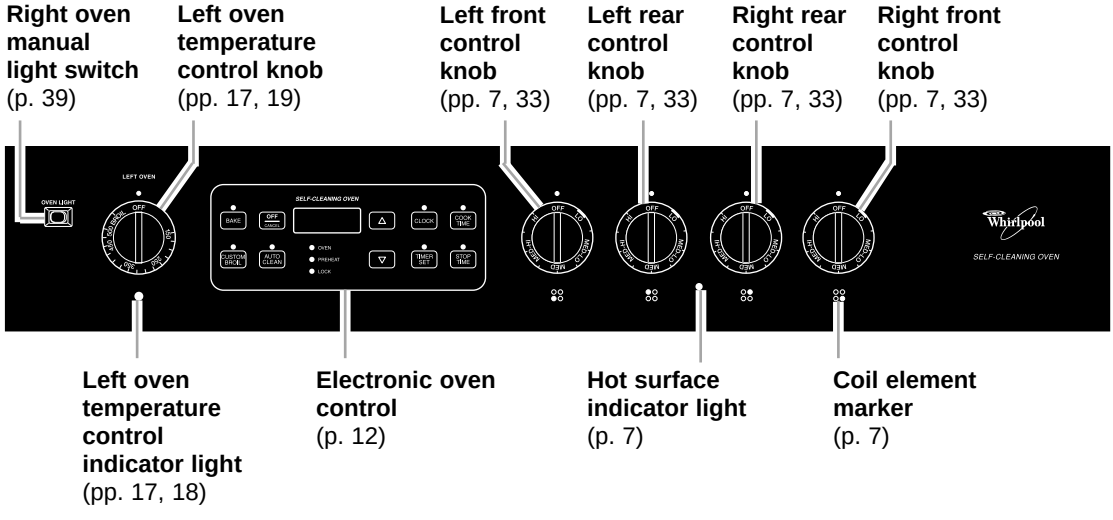
- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
- When flaming foods under the hood, turn the fan on.

SAVE THESE INSTRUCTIONS

Parts and Features



Control panel



Using Your Range

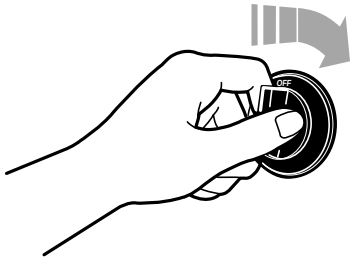
Using the coil elements

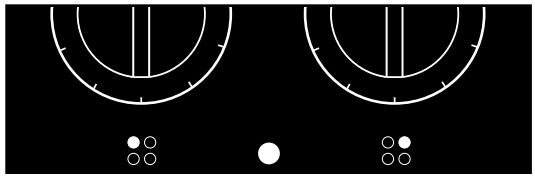
⚠WARNING

Fire Hazard

Turn off all controls when done cooking.

Failure to do so can result in death or fire.





Push in control knobs before turning them to a setting. You can set them anywhere between HI and OFF.

Coil element markers

The solid dot in the coil element marker shows which coil element is turned on by that knob.

Hot surface indicator light

The Hot Surface Indicator Light on the control panel will glow when any of the coil elements are turned on.

Until you become familiar with the settings, use the chart at right as a guide. For best results, start cooking at the high setting; then turn the control knob down to continue cooking.

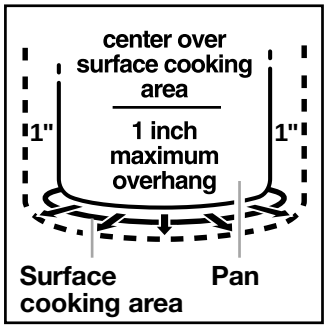
SETTING	RECOMMENDED USE
HI	• To start food cooking. • To bring liquid to a boil.
MED-HI	• To hold a rapid boil. • To quickly brown or sear food.
Med	• To maintain a slow boil. • To fry poultry or meat. • To make pudding, sauce, or gravy
MED-LO	• To stew or steam food. • To simmer food
LO	• To keep food warm. Set the heat higher or lower within the LO band to keep food at the temperature you want. • To melt chocolate or butter.

Using the surface cooking areas

Home canning information

To protect your range:

- Use flat-bottomed canners on all types of cooktops, especially ceramic glass. Canners with rippled or ridged bottoms do not allow good contact with the surface.



- Center the canner over the largest surface cooking area. Do not extend more than one inch outside the surface cooking area. Large diameter canners/pans, if not centered correctly, trap heat and can cause damage to the cooktop.
- Do not place your canner on two surface cooking areas at the same time.
- The type of material the canner is made of determines the length of heating time. Refer to the “Characteristics of cookware materials” chart later in this section for more information.
- When canning for long periods of time, allow elements and the surrounding surfaces to cool down.
- Alternate use of the surface cooking areas between batches or prepare small batches at a time.
- Start with hot water, cover with a lid, and bring to a boil; then reduce heat to maintain a boil or required pressure levels in a pressure canner.
- On coil element model, keep your reflector bowls clean so that they will always reflect heat well.
- For up-to-date information on canning, contact your local U.S. Government Agricultural Department Extension Office or companies who manufacture home canning products.

Optional canning kit
(Coil element model)

Most water-bath or pressure canners have large diameters. If you do canning with them at high heat settings for long periods of time, you can shorten the life of regular coil elements. This can also damage the cooktop. If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit (Part No. 242905) from your dealer or designated service company.

Cookware tips

- **Select a pan** that is about the same size as the surface cooking area. Cookware should not extend more than 1 inch (2.5 cm) outside the area.
- **For best results and greater energy efficiency,** use only flat-bottomed cookware that makes good contact with the surface cooking area. Cookware with rounded, warped, ribbed (such as some porcelain enamelware), or dented bottoms could cause uneven heating and poor cooking results.
- **Cookware designed** with slightly indented bottoms or small expansion channels can be used.
- **Cookware with a non-stick finish** has heating characteristics of the base material.
- **Check for rough spots** on the bottom of metal or glass cookware which will scratch the ceramic glass surface.
- **Use flat bottom cookware** for best heat conduction from the surface cooking area to the cookware. Determine flatness with the ruler test. Place the edge of a ruler across the bottom of the cookware. Hold it up to the light. No light should be visible under the ruler. Rotate the ruler in all directions and look for any light.
- **Do not leave** empty cookware, or cookware which has boiled dry, on a hot surface cooking area. The cookware could overheat, causing damage to the cookware or the surface cooking area.

Characteristics of cookware materials

The pan material affects how fast heat transfers from the surface cooking area through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.

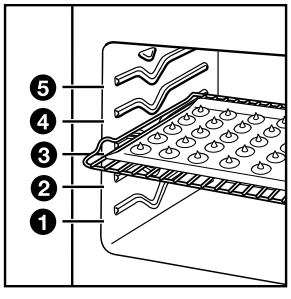
Aluminum	• Heats quickly and evenly. • Use for all types of cooking. • Medium or heavy thickness is best for most cooking. • Used as a core or base in cookware to provide even heating.
Cast iron	• Heats slowly and evenly. • Good for browning and frying. • Maintains heat for slow cooking. • Can be coated with porcelain enamel.
Ceramic or ceramic glass	• Heats slowly and unevenly. • Use on low to medium settings. • Follow manufacturer's instructions.
Copper	• Heats very quickly and evenly. • Used as a core or base in cookware to provide even heating.
Earthenware	• Can be used for cooktop cooking if recommended by the manufacturer. • Use on low settings.
Porcelain enamel-on-steel or enamel-on-cast iron	• See cast iron and stainless steel.
Stainless steel	• Heats quickly but unevenly. • A core or base of aluminum or copper on the cookware provides even heating. • Can be coated with porcelain enamel.

Using the oven

Positioning racks and pans

Place the oven racks where you need them before turning on the oven.

- To move a rack, pull it out to the stop position, raise the front edge and lift it out.
- Be sure the rack(s) is level.
- Use pot holders or oven mitts to protect your hands if rack(s) must be moved while the oven is hot.
- For best performance, cook on one rack. Place the rack so the top of the food will be centered in the oven.
- When cooking with two racks, arrange the racks on the 2nd and 4th rack guides. Two sheets of cookies may be baked if sheets are switched at approximately three quarters of the total bake time. Increase baking time, if necessary.
- For best results allow 2 inches (5 cm) of space around each pan and between pans and oven walls. Hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.



Where to place pans:

WHEN YOU HAVE	PLACE
1 pan	In center of the oven rack.
2 pans	Side by side or slightly staggered.
3 or 4 pans	In opposite corners on each oven rack. Stagger pans so no pan is directly over another.

Rack placement for specific foods:

FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	1st or 2nd rack guide from bottom
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd rack guide from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd rack guide from bottom

NOTE: For information on where to place your rack when broiling, see “Broiling guidelines” later in this section.

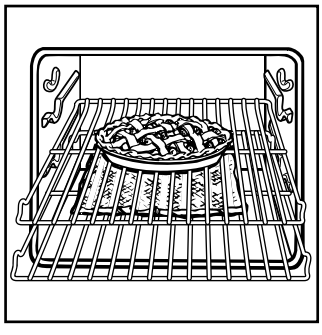
Bakeware Choices

Baking performance is affected by the type of bakeware used. Use the bakeware size recommended in the recipe.

BAKEWARE TYPE	BEST USED FOR	GUIDELINES
Light colored aluminum	• Light golden crusts • Even browning	• Use temperature and time recommended in recipe.
Dark aluminum and other bakeware with dark, dull, and/or non-stick finish	• Brown, crisp crusts	• May reduce baking temperature 25°F. • Use suggested baking time. • Use temperature and time recommended in recipe for pies, breads, and casseroles. • Place rack in center of oven.
Ovenproof glassware, ceramic glass, or ceramic	• Brown, crisp crusts	• May reduce baking temperature 25°F.
Insulated cookie sheets or baking pans	• Little or no bottom browning	• Place in the bottom third of oven. • May need to increase baking time.
Stainless steel	• Light, golden crusts • Uneven browning	• May need to increase baking time.
Stoneware	• Crisp crusts	• Follow manufacturer's instructions.

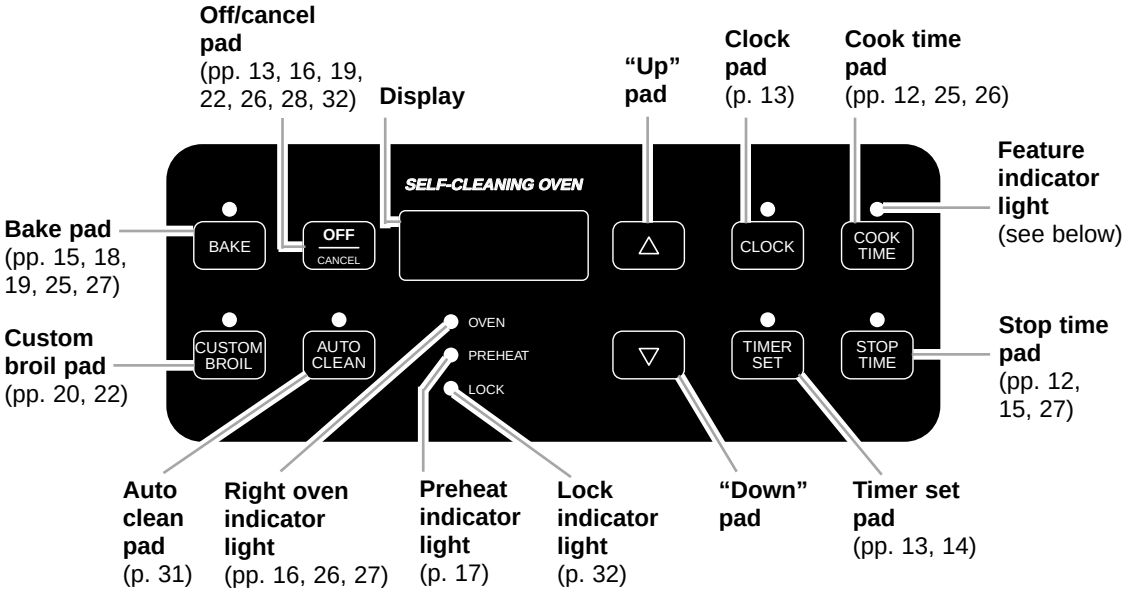
Using aluminum foil

NOTE: Do not line the oven bottom with foil or other liners. It could affect the oven surface as well as the quality of your baking.



- Do not cover the entire rack with aluminum foil. It will reduce air circulation and give you poor cooking results.
- Use aluminum foil to catch spillovers from pies or casseroles by placing foil on the oven rack below. Foil should be turned up at edges and be at least 1 inch (2.5 cm) larger than dish.
- Place tent-shaped foil loosely over meat or poultry to slow down surface browning for long term roasting. Remove foil for the last 30 minutes.
- Use narrow strips of foil to shield piecrust edges if browning too quickly.

The electronic oven control
(right oven only)



Display/clock

- When you first plug in the range, "12:00" will flash on the display. If after you set the clock (see "Setting the clock"), "12:00" again flashes on the display, your electricity was off for a while. Reset the clock.
- The clock displays the time of day, except when the oven is cleaning or timed baking.
- When you are using the oven, the display will show times, temperatures, and other settings.
- When showing the time of day, the display will show the hour and minutes.
- When you are using the Minute Timer, the display will show hours, minutes, and seconds in the following sequence:
  - For settings under 1 minute, the display will count down each second.
  - For settings from 1-59 minutes, the display will count down each minute.
  - For settings 1 hour or over, the display will count down each minute (hours and minutes displayed).
- When you are using Cook Time and/or Stop Time, the display will show the oven temperature setting.

COOK TIME STOP TIME

  - For settings under 1 minute, the display will count down each second.
  - For settings from 1-59 minutes, the display will count down each minute.
  - For settings 1 hour or over, the display will count down each minute (hours and minutes displayed).

Command pads

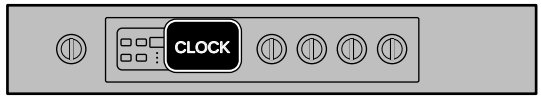
The command pads tell the oven what to do and in what order. Some command pads have a Feature Indicator Light. The Feature Indicator Light comes on when you press the command pad.

Canceling a function

OFF/CANCEL will cancel any function except for the Clock and Minute Timer functions. When you press OFF/CANCEL, the display will show the time of day or, if Minute Timer is also being used, the time remaining. To cancel the Minute Timer see "Using the electronic Minute Timer" section.

OFF
CANCEL

Setting the clock



1. Press CLOCK.

The Clock Feature Indicator Light will glow.

NOTE: The display will also flash "12:00" when the range is first plugged in, or if your electricity was off for a while.

PRESS CLOCK

YOU SEE Display will flash "12:00."

2. Set time.

Within 5 seconds, press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

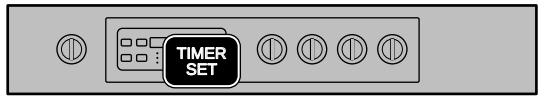
NOTE: The clock cannot be changed during timed baking or while using the Self-Cleaning cycle.

PRESS △ ▽

YOU SEE Display shows time of day.

Using the electronic Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in hours and minutes up to 11 hours 59 minutes. The Minute Timer will display minutes for settings under 1 hour. It will display seconds for settings under 1 minute. You will hear 3 tones when the set time is up.



1. Press TIMER SET.

The Timer Set Feature Indicator Light will glow.

PRESS TIMER SET

continued on next page

2. Set time.

Press the “up” **(▲)** or “down” **(▼)** pad(s) until the correct time shows on the display.

NOTES:

- Press the “up” **(▲)** pad to increase the time by 1 minute, or the “down” **(▼)** pad to decrease the time by 1 minute.
- Press and hold the “up” **(▲)** pad to increase the time by 10 minutes, or press and hold the “down” **(▼)** pad to decrease the time by 10 minutes.
- If you press the “down” **(▼)** pad first, the timer will show 11 hours and 59 minutes.

The Minute Timer will begin counting down immediately.

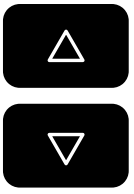
NOTES:

- To view other functions while using the Minute Timer, press the command pad for that function.
- When changing the Minute Timer while time is counting down, the display will show only minutes. The display will show seconds once the countdown time goes below 1 minute.

When the time is up:

You will hear three tones, then three reminder tones every minute until you press TIMER SET.

PRESS



YOU SEE

Display shows set time.

YOU SEE

Display shows time counting down.

To cancel the Minute Timer:

Press TIMER SET.

PRESS

YOU SEE

Display shows time of day.

Audible signals

When choosing a function, an audible signal will sound each time a command pad is pressed. An audible signal will also tell you when a cycle is completed.

To shut off all audible signals:

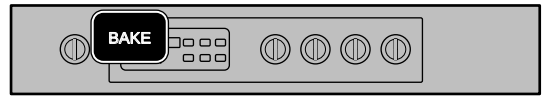
Press and hold STOP TIME for 7 seconds.

STOP TIME

After 7 seconds, you will hear one tone. Repeat the step above to turn the signals back on. If your power goes out, the audible signals will return.

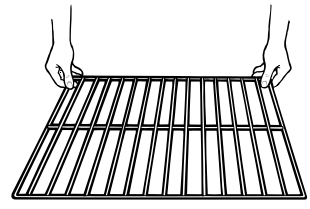
Baking/roasting in the right oven

NOTE: See “Roasting tips” later in this section.



1. Position racks.

For more information, see “Positioning racks and pans” earlier in this section.



2. Press BAKE.

The Bake Feature Indicator Light will glow.

PRESS

BAKE

YOU SEE

“– – –” appears on the display.

3. Set temperature (optional).

Do this step within 5 seconds if you want to set a temperature other than 350°F (177°C). Press the “up” (▲) pad to raise the temperature or the “down” (▼) pad to lower the temperature in 5°F (1°C) amounts. Use these pads until the desired temperature shows on the display. The oven will begin heating to the selected temperature as soon as the “up” (▲) or “down” (▼) pad is released.

PRESS

△

▽

YOU SEE

Display shows baking/roasting temperature.

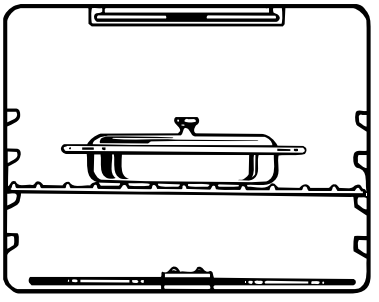
continued on next page

NOTES:

- To set your oven to cook in Celsius instead of Fahrenheit, see the “To display temperatures in °C instead of °F” section.
- The oven temperature can be set anywhere between 170°F to 550°F (65°C to 287°C).
- The Right Oven Indicator Light will go on.
- The Preheat Indicator Light will glow when the oven begins to operate, or if the temperature is reset higher than the actual temperature.
- The Preheat Indicator Light will go off and you will hear 3 tones when the oven reaches the selected temperature.
- To change the temperature after baking has started, press the “up” (▲) or “down” (▼) pad. If you are using the Minute Timer, press BAKE first to display the bake temperature.

4. When roasting or cooking casseroles, put food in oven.

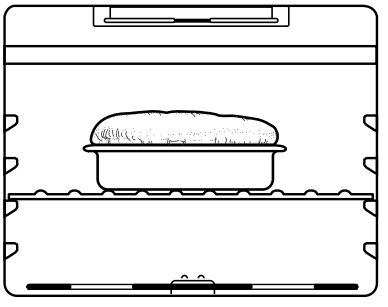
You do not have to preheat the oven when roasting or cooking casseroles, unless your recipe recommends it.



5. When baking, put food in oven after oven is preheated.

During baking/roasting, the elements will turn on and off to keep the oven temperature at the selected setting. The Right Oven Indicator Light will turn on and off with the elements.

NOTE: The top element will help heat during baking/roasting, but does not turn red.



6. After cooking, turn off oven.

The Right Oven Indicator Light will go off.

PRESS	YOU SEE
OFF / CANCEL	**Display shows time of day.**

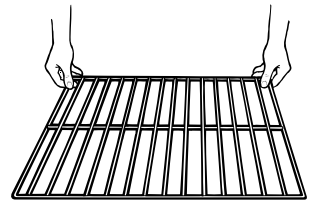
Baking/roasting in the left oven

The left oven is best used as a warming oven for heating smaller casseroles, or for baking/roasting many kinds of frozen convenience foods. Baking/roasting times may be longer than in the right oven. Large pans and bakeware can block air circulation needed for proper baking/roasting. The right (or primary) oven should be used for baking cakes, cookies, pies, etc.

NOTE: See “Roasting tips” later in this section.

1. Position rack.

For more information, see “Positioning racks and pans” earlier in this section.

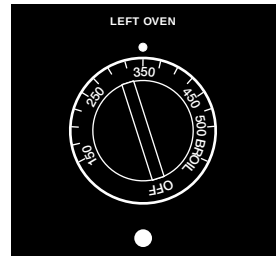


2. Set temperature.

Turn the Left Oven Temperature Control Knob counterclockwise to the desired setting. The Left Oven Temperature Control Indicator Light will come on. The oven is preheated when the Left Oven Temperature Control Indicator Light first goes off.

NOTES:

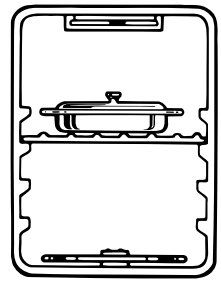
- Preheat the oven for 10 to 12 minutes before baking.
- Do not preheat when roasting or cooking items such as casseroles, unless your recipe recommends it.



3. Put food in oven.

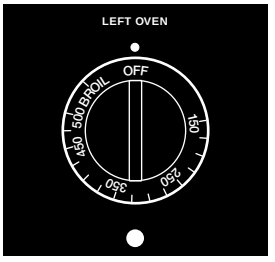
During baking/roasting, the elements will turn on and off to keep the oven temperature at the selected setting. The Left Oven Temperature Control Indicator Light will turn on and off with the elements.

NOTE: The top element will help heat during baking/roasting, but does not turn red.



continued on next page

4. After cooking, turn the Left Oven Temperature Control Knob clockwise to OFF.
The Left Oven Temperature Control Indicator Light will go off.

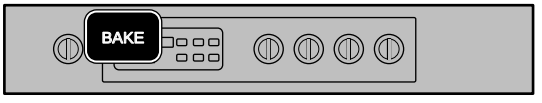


Roasting tips

- For even cooking, place the meat on a rack in a shallow pan. This keeps the meat out of the drippings and allows the heat to circulate better.
- Use a meat thermometer for the most accurate doneness. Insert it so the tip is in the center of the largest muscle or thickest portion of the meat or poultry. Make sure the thermometer is not touching bone, fat, or the bottom of the pan.

Adjusting the oven temperature control

Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven. If, after using the oven for a period of time, you are not satisfied with the baking/ roasting results, you can change the offset temperature by following the steps below.



NOTE: DO NOT measure oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.

Right oven:

1. Press BAKE.
The Bake Feature Indicator Light will glow.

PRESS

2. Press the "up" (▲) pad and set the temperature to 550°F (287°C).

PRESS

YOU SEE

Display shows 550°F (287°C).

3. Within 15 seconds, press and hold BAKE until the 2-digit display appears.

PRESS

BAKE

YOU SEE

Two-digit display will appear.

4. Release BAKE.

The display will show the current offset temperature, for example “00,” if you have not previously adjusted the temperature.

5. Set the new offset temperature.

Press the “up” (▲) pad to raise the temperature or the “down” (▼) pad to lower the temperature in 5°F (1°C) amounts. You can set the temperature as low as -35°F (-17°C) or as high as +35°F (+17°C). A minus (-) sign will appear before the number when decreasing the temperature setting to show the oven will be cooler by the displayed amount. There is no sign in front of the number when increasing the temperature setting.

PRESS

△

▽

YOU SEE

Display shows new offset temperature.

6. Complete your entry.

PRESS

OFF

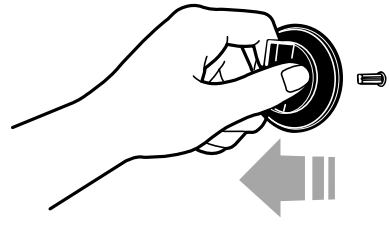
CANCEL

YOU SEE

Display shows time of day.

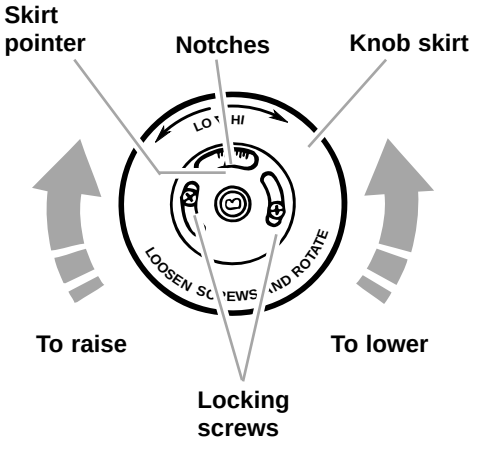
Left oven:

1. Make sure the Left Oven Temperature Control Knob is turned to the off position. Pull knob straight off and turn it over.



continued on next page

2. Loosen the locking screws inside the control knob. Note the position of the notches on the knob in relation to the skirt pointer.
3. To lower the temperature, hold knob skirt firmly and rotate the knob and notches in the direction of the LO arrow at the top of the skirt. Each notch equals about 5°F (1°C).
4. To raise the temperature, hold knob skirt firmly and rotate the knob and notches in the direction of the HI arrow at the top of the skirt. Each notch equals about 5°F (1°C).
5. Tighten the locking screws and replace the control knob.



How to determine the amount of adjustment needed:

The chart at the right tells you how much to adjust the offset temperature to get the desired cooking results. You can determine cooking results by the amount of browning, moistness, and rising times for baked foods.

TO COOK FOOD...	ADJUST BY THIS NUMBER OF DEGREES
A little more	+10°F / +6°C
Moderately more	+20°F / +12°C
Much more	+30°F / +16°C
A little less	-10° F / -6°C
Moderately less	-20° F / -12°C
Much less	-30° F / -16°C

To display temperatures in °C instead of °F (right oven)

1. Press CUSTOM BROIL.
The Custom Broil Feature Indicator Light will glow.

PRESS CUSTOM BROIL

YOU SEE **"– – –" appears on the display.**

2. Press the "up" (▲) pad until "HI" appears on the display.

PRESS △

YOU SEE **Display shows "HI."**

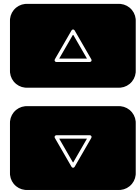
3. Press CUSTOM BROIL until °C or °F appears on the display.

PRESS CUSTOM BROIL

YOU SEE **Display shows °C or °F.**

4. Press the “up” (▲) or “down” (▼) pads to change from °F to °C or °C to °F.

PRESS



YOU SEE

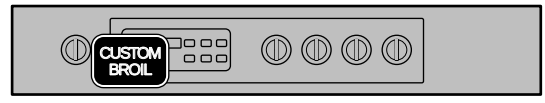
Display shows °F or °C.

5. Press any command pad to return to normal operating mode.

Broiling in the right oven

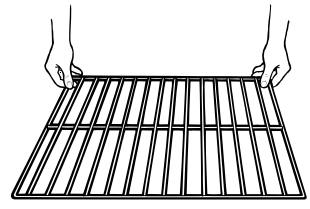
NOTES:

- Preheating is not necessary when broiling, unless your recipe recommends it.
- See “Broiling guidelines” later in this section.

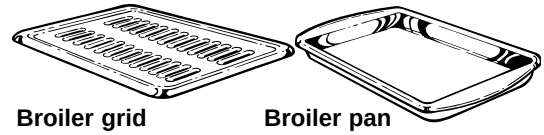


1. Position racks.

NOTE: See the “Broiling rack position chart” later in this section for rack placement positions.



2. Put grid on the broiler pan, then place food on the grid.



Broiler grid **Broiler pan**

3. Place the pan and grid in the center of the oven rack.

4. Close the oven door to the Broil Stop position.

NOTE: The oven door must remain open to the Broil Stop position (about 4 inches [10 cm]) while broiling. This allows the oven to maintain proper temperatures. The door will stay in this position by itself.

continued on next page

5. Press CUSTOM BROIL.
The Custom Broil Feature Indicator Light will glow.

PRESS

CUSTOM BROIL

6. Press the "up" (▲) pad for HI broil or the "down" (▼) pad for LO broil.

PRESS

△

▽

YOU SEE
Display shows "HI" or "LO."

7. When broiling is done, turn oven off.

PRESS

OFF
CANCEL

YOU SEE
Display shows time of day.

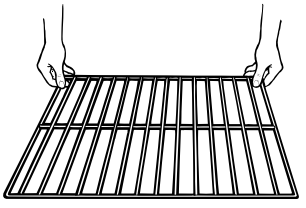
Broiling in the left oven

NOTES:

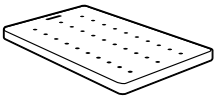
- Preheating is not necessary when broiling, unless your recipe recommends it.
- See "Broiling guidelines" later in this section.

1. Position rack.

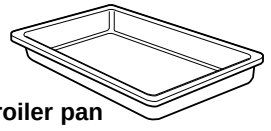
NOTE: See the "Broiling rack position chart" later in the section for rack placement positions.



2. Place grid on the left oven broiler pan, then place food on the grid.



Broiler grid



Broiler pan

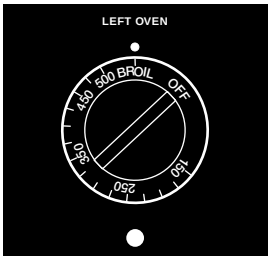
3. Place the pan and grid in the center of the oven rack.

4. Close the oven door to the Broil position.

The oven door must remain open about 4 inches (10 cm) while broiling. This allows the oven to maintain proper temperatures.

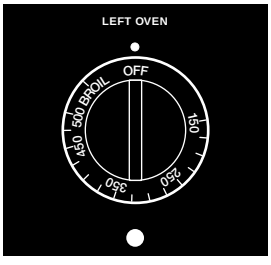
5. Turn the Left Oven Temperature Control Knob counterclockwise to Broil.

The Left Oven Temperature Control Indicator Light will come on.



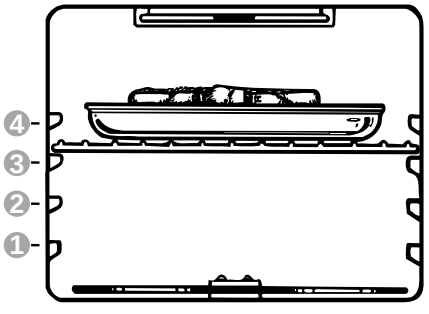
6. When broiling is done, turn the Left Oven Temperature Control Knob clockwise to OFF.

The Left Oven Temperature Control Indicator Light will go off.



Broiling rack position chart

RACK POSITION FROM BOTTOM	TYPE OF FOOD/DONENESS
3	Quickly searing food, rare and medium steaks, medium patties, ham slices, fish steaks, frankfurters.
2	Well-done steaks and patties, lamb chops, split chicken, pork steaks and chops, whole fish.
1	Not used for broiling.



NOTE: Rack positions are numbered from the bottom (1) to the top (4). For best results, place food 3 inches (7.5 cm) or more from the broil element.

Broiling guidelines

- Use only the broiler pan and grid provided. They are designed to drain extra juices from the cooking surface. This drainage helps prevent spatter and smoke.
- To make sure the juices drain well, do not cover the grid with foil.
- Trim excess fat to reduce spattering. Slit the fat on the edges to prevent curling.
- Use tongs to turn meat to avoid losing juices.
- Pull out oven rack to stop position before turning or removing food.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.
- For easier cleaning, line the bottom of the pan with aluminum foil. Clean the pan and grid as soon as possible after each use.

Using the electronic cook timer
(right oven only)

The electronic cook timer will turn the oven on and off at times you set, even when you are not around.

Delayed time baking/roasting is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. – they will not rise properly.**

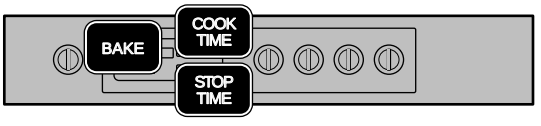
Before using the electronic cook timer, make sure the clock is set to the correct time of day. (See the "Setting the clock" earlier in this section.)

⚠WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.



To start baking/roasting now and stop automatically:

1. Prepare oven.

Position the oven rack(s) properly and put food in the oven. For correct rack placement, see "Positioning racks and pans" earlier in this section.

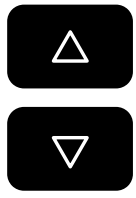
2. Choose BAKE setting.
The Bake Feature Indicator Light will glow.

PRESS

YOU SEE
"– – –" appears on the display.

3. Press the "up" (▲) or "down" (▼) pad within 5 seconds to change the temperature.
Press the "up" (▲) pad to raise the temperature or the "down" (▼) pad to lower the temperature in 5°F (1°C) amounts. Use these pads until the desired temperature shows on the display.

PRESS



YOU SEE
Display shows 350°F (177°C). If the temperature is changed, the display will then show the selected baking temperature.

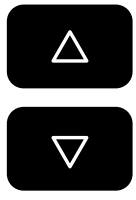
4. Press COOK TIME.
The Cook Time Feature Indicator Light will glow.

PRESS

YOU SEE
Display will flash "0:00."

5. Press the "up" (▲) or "down" (▼) pad until the desired baking/roasting time appears on the display.

PRESS



YOU SEE
Display shows baking/ roasting time.

The oven will begin heating to the selected temperature as soon as you release the "up" (▲) or "down" (▼) pad. The Right Oven Indicator Light will turn on and off with the elements.

YOU SEE
Display shows the oven temperature.

NOTE: You can change the oven temperature or baking time after cooking has started by pressing the command pad you want to change, and then pressing the "up" (▲) or "down" (▼) pad to adjust the setting.

continued on next page

6. When baking/roasting is done:
The oven will turn off automatically and 3 tones will sound. You will hear 3 tones every minute until you press OFF/CANCEL.

PRESS

YOU SEE
Display shows "End."

To cancel the setting at any time:

PRESS

YOU SEE
Display shows time of day.

To delay start and stop automatically:

IMPORTANT: Follow these instructions carefully.

1. Prepare oven.
Position the oven rack(s) properly and put food in the oven. For correct rack placement, see "Positioning racks and pans" earlier in this section.

2. Press COOK TIME to set the amount of time desired for baking/roasting.
The Cook Time Feature Indicator Light will glow.

PRESS

YOU SEE
Display will flash "0:00."

3. Press the "up" (▲) or "down" (▼) pad until the desired baking/roasting time appears on the display.

PRESS

YOU SEE
Display shows baking/ roasting time.

4. Press STOP TIME to select the time you want the baking/ roasting to end.

The Stop Time Feature Indicator Light will glow.

PRESS

STOP TIME

YOU SEE

Display flashes the earliest possible Stop Time.

5. Press the "up" (▲) or "down" (▼) pad until the desired Stop Time appears on the display.

You will hear a tone and the Bake Feature Indicator Light will flash until the temperature is selected. The Start Time will be the Stop Time minus the Cook Time.

PRESS

△

▽

YOU SEE

Display shows Stop Time and then time of day.

6. Choose BAKE setting.

The Bake Feature Indicator Light will glow.

PRESS

BAKE

YOU SEE

Display shows 350°F (177°C).

7. Press the "up" (▲) or "down" (▼) pad within 5 seconds to change the temperature.

Press the "up" (▲) pad to raise the temperature or the "down" (▼) pad to lower the temperature in 5°F (1°C) amounts. Use these pads until the desired temperature shows on the display.

The oven will begin heating to the selected temperature as soon as the Start Time is reached. The Right Oven Indicator Light will turn on and off with the elements.

NOTE: You can change the oven temperature or baking time after cooking has started by pressing the command pad you want to change, and then pressing the "up" (▲) or "down" (▼) pad to adjust the setting.

PRESS

△

▽

YOU SEE

Display shows baking/roasting temperature.

YOU SEE

Display shows the selected oven temperature.

continued on next page

To confirm the settings at any time:

- You can check the Start Time by pressing COOK TIME.
- You can check the Stop Time by pressing STOP TIME.
- You can check the baking temperature by pressing BAKE.

8. When baking/roasting is done:

The oven will turn off automatically and 3 tones will sound. You will hear 3 tones every minute until you press OFF/CANCEL.

PRESS OFF CANCEL

YOU SEE
Display shows "End."

To cancel the setting at any time:

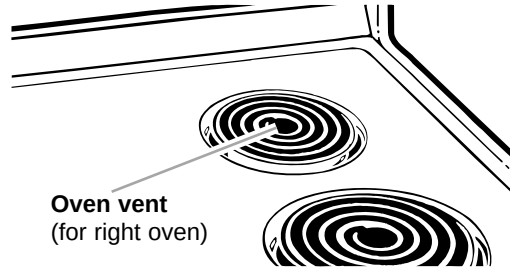
PRESS OFF CANCEL

YOU SEE
Display shows time of day.

The oven vents

Hot air and moisture escape from the oven through vents under the rear coil elements. You can cook on the coil elements or keep food warm on them while the oven is on. The vents are needed for air circulation. **Do not block the vents by using extra large pans or covers.** Poor baking/roasting can result.

NOTE: Plastic utensils left over the vents can melt.

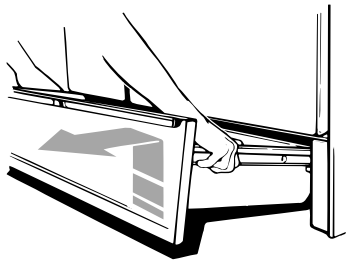


NOTE: Left oven vents through left rear coil element.

The storage drawer

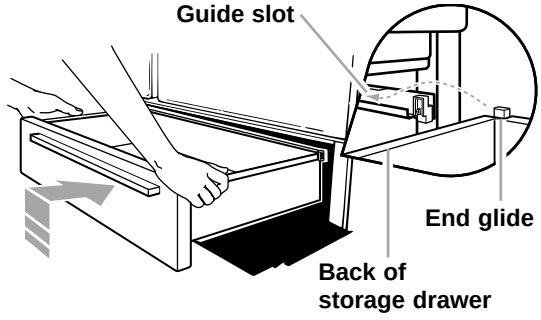
Use the storage drawer to store cookware. You can remove the drawer to make it easier to clean under the range.

To remove the storage drawer:

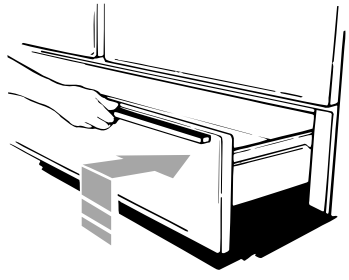


1. Open the drawer and empty it of all cookware.
2. Pull the drawer out to the first drawer stop.
3. Lift the front of the drawer high enough to allow it to be pulled all the way out.

To replace the storage drawer:



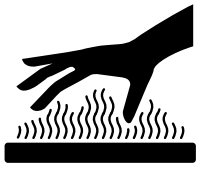
1. Insert the back of the drawer into the drawer opening.
2. Fit the end glides on each side of the drawer into the guide slots on the rails.



3. Lower the drawer to a horizontal position, then push it in.

Using the Self-Cleaning Cycle

(right oven only)



⚠WARNING

Burn Hazard

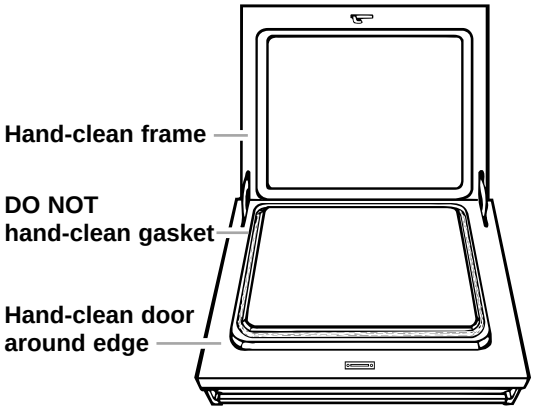
Do not touch the oven during the Self-Cleaning cycle.

Keep children away from oven during Self-Cleaning cycle.

Do not use commercial oven cleaners in your oven.

Failure to follow these instructions can result in burns, or illness from inhaling dangerous fumes.

Before you start



Before you start the Self-Cleaning cycle, make sure you:

NOTE: DO NOT clean, move, or bend the gasket. You may get poor cleaning, baking, and roasting.

- Hand-clean the areas shown. They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy, steel-wool pad for cleaning.
- Do not let water, cleaner, etc., enter slots on door and frame.
- Remove the broiler pan and grid and any cookware/bakeware being stored in the oven.
- Wipe out any loose soil or grease. This will help reduce smoke during the Self-Cleaning cycle.
- Wipe up food spills containing sugar as soon as possible after the oven cools down. When sugar is heated to a high temperature in the Self-Cleaning cycle, the high temperature can cause the sugar to burn and react with the porcelain. This can cause staining and etching, pitting, or faint white spots.
- Remove the oven racks from the oven if you want them to remain shiny. You can clean the oven racks in the Self-Cleaning cycle, but they will become harder to slide. (See the “Cleaning chart” in the “Caring for Your Range” section.) If you clean the racks in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (The guides are counted from bottom to top.)
- Heat and odors are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Move birds to another closed and well ventilated room.

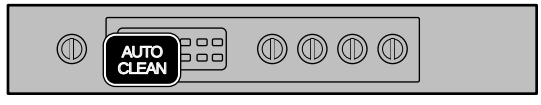
TIPS:

- Keep the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- Do not block the oven vents during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- Do not leave plastic utensils on the cooktop. They may melt.
- Remove any combustible items, such as paper napkins, from the storage drawer. This includes utensils with plastic handles that can become overheated and melt.
- Do not leave any foil in the oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.
- The oven light will not work during the Self-Cleaning cycle.

Before setting the controls

- **Make sure clock is set to correct time of day. (See the "Setting the clock" section.)**
- **Make sure the oven door is completely closed.**

Setting the controls



1. Press AUTO CLEAN.
The Auto Clean Feature Indicator Light will glow.

PRESS

AUTO CLEAN

YOU SEE

"– – –" appears on the display.

2. Press the "up" (▲) pad until "3:00" appears on the display for a 3-hour Self-Cleaning cycle, or the "down" (▼) pad until "2:00" appears on the display for a 2-hour Self-Cleaning cycle.

NOTES:

- Use 2 hours for light soil.
- Use 3 hours for moderate to heavy soil.

PRESS

△

▽

YOU SEE

Display shows "3:00" or "2:00."

continued on next page

3. Release the pads.

When the “up” (▲) or “down” (▼) pad is released the Lock Indicator Light will flash.

NOTE: The door will lock automatically. **DO NOT** open the door while the Lock Indicator Light is flashing.

YOU SEE
Display shows “CLn.”

After 15 seconds, the Lock Indicator Light will glow.

NOTE: The Lock Indicator Light will continue to glow until the Self-Cleaning cycle is completed, or cancelled and the oven has cooled down. The door cannot be opened when the Lock Indicator Light is on.

YOU SEE
Lock Indicator Light will glow.

After Self-Cleaning cycle ends:

The time of day will appear on the display and the Lock Indicator Light will continue to glow. After the oven has cooled for about 1 hour the Lock Indicator Light will turn off. You can then open the door.

YOU SEE
Display shows time of day.

To stop the Self-Cleaning cycle at any time:

The Lock Indicator Light will remain on for about 1 hour until the oven has cooled down enough to open the door. Do not force the oven door open.

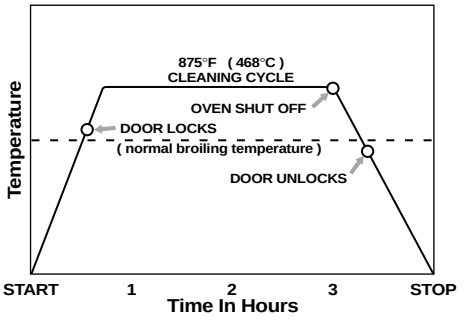
PRESS

How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

You can adjust the cycle time to the amount of soil in your oven. You can set the cycle for 2 or 3 hours. (See “Setting the controls.”)

The graph at the right is representative of a normal, 3-hour Self-Cleaning cycle. Note that the heating stops when the 3-hour setting is up, but it takes longer for the oven to cool enough to unlock.



Caring for Your Range

⚠WARNING

Explosion Hazard

Do not store flammable materials such as gasoline near this appliance.

Doing so can result in death, explosion, or fire.

Cleaning chart

PART	CLEANING METHOD	SPECIAL INSTRUCTIONS
Control Knobs	• Soap and water • Dishwasher	• DO NOT use steel wool or abrasive cleaners. • Pull knobs straight away from control panel. • Wash, rinse and dry with soft cloth.
Control Panel	• Soap and water • Spray glass cleaner	• Wash, rinse and dry with soft cloth. • Apply spray cleaner to paper towel; do not spray directly on panel.
Exterior Surfaces* (excluding ceramic glass cooktop, control panel and oven door glass)	• Soap and water • Mild liquid cleaner • Spray glass cleaner • Non-abrasive plastic scrubbing pad	• DO NOT use abrasive or harsh cleaners like chlorine bleach, ammonia or oven cleaners. • Wash, rinse and dry with soft cloth. • Gently clean around the model and serial plate; too much scrubbing could remove the numbers.
Coil Elements		• DO NOT clean or immerse in water. Spatters and spills will burn off.
Porcelain-enamel reflector bowls*		
• Light to moderate soil	• Soap and water • Non-abrasive plastic scrubbing pad • Dishwasher	• Wash, rinse and dry with soft cloth.
• Heavy to burned-on soils	• Solution of ½ cup (125 mL) ammonia to 1 gallon (3.8 L) water • Non-abrasive plastic scrubbing pad • Mild abrasive powdered cleanser or commercial oven cleaner	• Soak bowls for 20 minutes, then scrub with plastic pad.
	• Self-Cleaning cycle	• Place bowls upside down on oven racks.

***When the cooktop is cool, remove all spills and clean. Food spills containing acids, such as vinegar and tomato, may affect the finish.

continued on next page

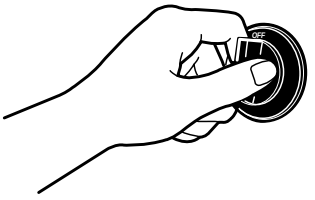
PART	CLEANING METHOD	SPECIAL INSTRUCTIONS
Chrome trim rings	• Soap and water • Non-abrasive plastic scrubbing pad	• Wash, rinse, and dry thoroughly. • Clean frequently. • DO NOT use abrasive or harsh cleansers. • DO NOT clean in Self-Cleaning cycle.
Surface under cooktop • Light to moderate soil • Heavy soils	 • Soap and water • Soapy steel wool pad	 • Wash, rinse and dry with soft cloth. • Rinse thoroughly and dry.
Oven door glass (right oven)	• Soap and water • Non-abrasive plastic scrubbing pad • Spray glass cleaner	• Wash, rinse and dry with soft cloth. • Wipe with paper towel.
Oven cavity (left oven) • Food spills containing sugar and/or milk • Heavily soiled areas	 • Soap and water • Steel wool pad • Commercial oven cleaner	 • When oven cools, wash, rinse and dry with soft cloth. • Wipe with clean water and dry well. • Follow the directions that come with the oven cleaner. (Place newspaper on the floor to protect the floor surface.) Wipe well with clean water and dry. **NOTES:** • Use oven cleaners in a well-ventilated room. • **Do not let commercial oven cleaners contact the gasket, thermostat, or exterior surfaces of the range. This will cause damage.** • **Do not allow a film from the cleaner to build up on the temperature sensing bulb; it could cause the oven to heat improperly.** **NOTE:** One sensing bulb is located in the upper left corner of the large (right) oven and the other sensing bulb is located in the upper right corner of the small (left) oven. Carefully wipe the sensing bulb clean after each oven cleaning, being careful not to move the bulb. A change in its position could affect how the oven bakes. Avoid bending the bulb and capillary tube. • For easier cleaning, you can remove the right oven door. Carefully follow the instructions in the “Removing the right oven door” section.

PART	CLEANING METHOD	SPECIAL INSTRUCTIONS
Oven cavity (right oven)		
• Food spills containing sugar and/or milk	• Soap and water	• When oven cools, wash, rinse and dry with soft cloth or sponge.
• All other spills	• Self-cleaning cycle	• See the “Using the self-cleaning cycle” section.
Oven racks	• Soap and water • Steel wool pad	• Wash, rinse and dry.
	• Self-cleaning cycle	• Place on 2nd and 4th rack guides. Racks will discolor and become harder to slide. After cleaning, apply vegetable oil to rack guides for easier sliding.
Broiler pan and grid	• Soap and water • Steel wool pad	• Wash, rinse and dry.
	• Dishwasher	
	• Solution of ½ cup (125 mL) ammonia to 1 gallon (3.8 L) water • Mildly abrasive cleanser or commercial oven cleaner	• Soak for 20 minutes, then scrub with plastic scrubbing pad.

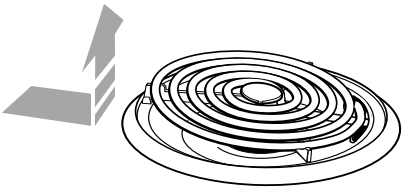
Coil elements and reflector bowls

Removing

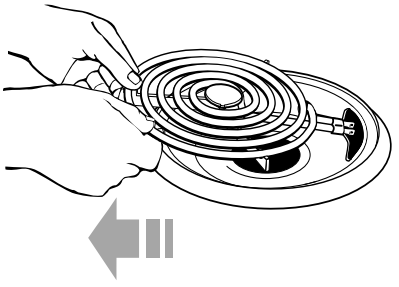
1. Make sure all coil elements are off and cool before removing the coil elements, reflector bowls, and trim rings.



2. Lift the edge of the coil element, opposite the receptacle, just enough to clear the reflector bowl and trim ring.



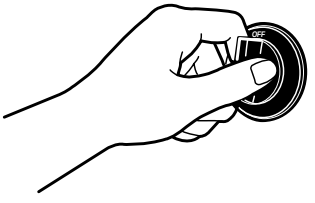
3. Pull the coil element straight away from the receptacle.



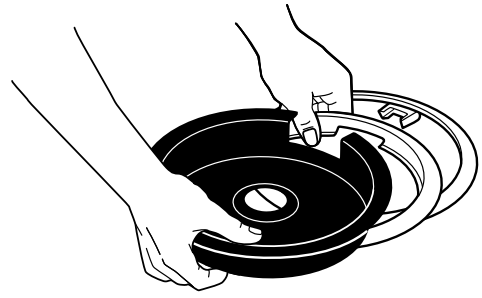
4. Lift out the reflector bowl and trim ring. See “Cleaning chart” in this section for cleaning instructions.

Replacing

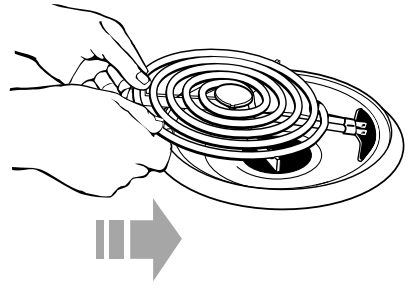
1. Make sure all coil elements are off and cool before replacing the coil elements, reflector bowls, and trim rings.



2. Line up openings in the reflector bowl and notches in the trim ring with the coil element receptacle.



3. Hold the coil element as level as possible with the terminals just started into the receptacle. Push the coil element terminals into the receptacle.



NOTE: Reflector bowls reflect heat back to the cookware on the coil elements. They also help catch spills. When they are kept clean, they reflect heat better and look newer longer.

If a trim ring gets discolored, some of your cookware may not be flat enough, or some may be too large for the coil element. In either case, some of the heat that is meant to go into or around cookware goes down and heats the trim ring. This extra heat can discolor it.

Lift-up cooktop

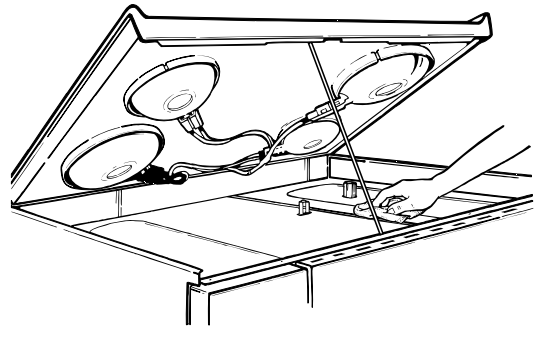
1. Lift front of cooktop at the center and swing the support rod up.

2. Carefully lower the cooktop onto the support rod.

NOTE: Do not drop the cooktop. Damage could result to the porcelain and the cooktop frame.

3. Wipe with warm, soapy water. Use a soapy steel-wool pad on heavily soiled areas.

4. To lower the cooktop, lift cooktop while lowering the support rod back to its resting position. Lower the cooktop into place.



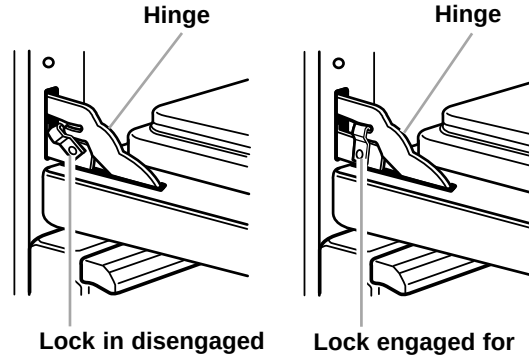
Removing the right oven door

For normal use of your oven, you do not need to remove the door. However, if you have to remove the door follow the instructions in this section.

The oven door is heavy. Use both hands to remove and replace the door. Do not lift and carry the door by the handle. To remove and replace the door you may need help.

To remove the door:

1. Open the door all the way.
2. Pull up the lock located below each hinge and push it onto the hook part of the hinge. You may have to push down slightly on the door to pull the locks fully over the hooks.
3. Grasp the door by the sides, then pull the bottom of the door up and toward you to disconnect the hinges.
4. Keep pulling the bottom of the door toward you while moving the top of the door toward the range to completely disconnect the hinges.



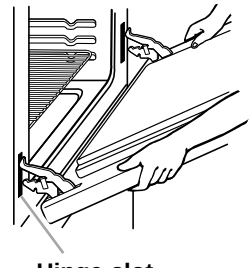
Lock in disengaged position

Lock engaged for door removal

To replace the door:

1. Grasp the door by the sides. Set hinges into the hinge slots.
2. Keep pushing the bottom of the door away from you. While pushing, move the top of the door away from the range to correctly position the hinges.
3. Push the lock off of the hook part of the hinge. You may have to push down on the door to release the locks.

   NOTE: Make sure the hinges are correctly positioned before unlocking them.
4. Close the door.



Hinge slot
(door removed from range)

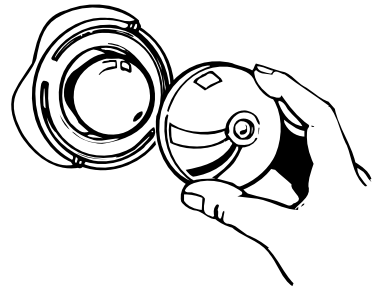
The oven light
(right oven only)

The oven light will come on when you open the oven door. To turn on the light when the oven door is closed, press the Right Oven Manual Light Switch on the control panel.

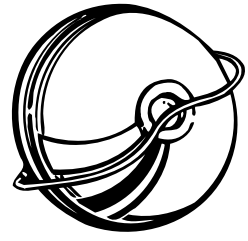
The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because the bulb cover is made of glass, be careful not to drop it.

To replace the oven light:

1. Unplug range or disconnect power.
2. Make sure the oven is cool before replacing the light bulb.
3. Remove the glass bulb cover in the back of the oven by pushing the wire holder to the side and pulling out the cover.
4. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb.



5. Replace the bulb cover and snap the wire holder in place.
6. Plug in range or reconnect power.



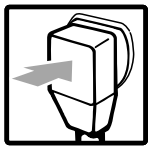
NOTES:

- Do not use the oven light during the Self-Cleaning cycle. Use during the Self-Cleaning cycle will shorten the life of the bulb.
- The clock must be reset because power was disconnected during bulb replacement. See “Setting the clock” in the “Using Your Range” section.

Troubleshooting

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, see the “Requesting Assistance or Service” section on page 42.

If nothing operates, check the following:



Is the oven plugged into a live outlet with the proper voltage?
(See Installation Instructions supplied with your range.)

Have you blown a household fuse or tripped a circuit breaker?

Other possible problems and their causes:

PROBLEM	**CAUSE**
The oven(s) will not operate	• In the right oven, you have not set the electronic control correctly. Refer to the section in this manual describing the function you are operating. • You have not set the control for the oven you are using to bake or broil. Set the control to the desired setting. • In the right oven, you have set a delayed start time. Wait for the start time to be reached or cancel and reset the control. • You have not turned the Left Oven Temperature Control Knob to a temperature setting. Turn the knob to a setting. • In the right oven, the control cannot be used until the clock has been set. Set the clock to show the correct time of day. (See “Setting the clock” on page 13.)
The coil elements will not operate	• You have blown a household fuse or tripped a circuit breaker. Replace the fuse or reset the circuit breaker. • You have not plugged in the coil elements all the way. Turn control knobs to OFF and plug the coil elements in all the way. (See “Replacing” on pages 36 and 37.) • You are not setting the control knobs correctly. Push the control knobs in before turning them to a setting.
The control knob(s) will not turn	• You are not pushing in the control knobs before turning. Push the control knob(s) in before turning to a setting.

PROBLEM	CAUSE
The Self-Cleaning cycle will not operate (right oven only)	• The clock does not show the correct time of day. Reset the clock to show the correct time of day. (See “Setting the clock” on page 13.)
Cooking results are not what you expected	• The range is not level. (See Installation Instructions supplied with your range.) • The oven temperature seems too low or too high. See the “Adjusting the oven temperature control” section on pages 18-20 to adjust the oven temperature. • You did not preheat the oven before baking (if called for in recipe). • You are using a pan that is not the correct type or size. Refer to a reliable cookbook or recipe for recommended pan type and size. • There is not enough air space around pan when baking. Allow 1½ to 2 inches (3.75 cm to 5 cm) of air space on all sides of pan. • The cookware is too large or too small for the coil element being used. The pan should be the same size or slightly larger than the coil element being used.
“F” followed by a number shows on the display	• Press OFF/CANCEL. If the code reappears, note the code and call for service. (See Step 2 in the “Requesting Assistance or Service” section on page 42.)

If none of these items was causing your problem, see the “Requesting Assistance or Service” section on page 42.

Requesting Assistance or Service

To avoid unnecessary service calls, please check the "Troubleshooting" section. It may save you the cost of a service call. If you still need help, follow the instructions below.

If you need assistance or service

Call the Whirlpool Consumer Assistance Center toll free at 1-800-253-1301. Our consultants are available to assist you.

When calling:
Please know the purchase date, and the complete model and serial number of your appliance (see the "A Note to You" section). This information will help us better respond to your request.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances
- Installation information
- Use and maintenance procedures
- Accessory and repair parts sales
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.)
- Referrals to local dealers, service companies, and repair parts distributors

Whirlpool designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the Whirlpool designated service company in your area, you can also look in your telephone directory Yellow Pages.

If you need replacement parts

If you need to order replacement parts, we recommend that you only use FSP® factory specified parts. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new WHIRLPOOL® appliance.

To locate FSP replacement parts in your area, call our Consumer Assistance Center telephone number or your nearest designated service center.

For further assistance

If you need further assistance, you can write to Whirlpool with any questions or concerns at:

Whirlpool Brand Home Appliances
Consumer Assistance Center
c/o Correspondence Dept.
2000 North M-63
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

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WHIRLPOOL®
Electric Range Warranty

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY FROM DATE OF PURCHASE	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a Whirlpool designated service company.

WHIRLPOOL WILL NOT PAY FOR

A. Service calls to:
1. Correct the installation of your range.
2. Instruct you how to use your range.
3. Replace house fuses or correct house wiring.
4. Replace owner-accessible light bulbs.

B. Repairs when your range is used in other than normal, single-family household use.

C. Pickup and delivery. Your range is designed to be repaired in the home.

D. Damage to your range caused by accident, misuse, fire, flood, acts of God, or use of products not approved by Whirlpool.

E. Repairs to parts or systems caused by unauthorized modifications made to the appliance.

12/98

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Whirlpool dealer.

If you need service, first see the “Troubleshooting” section of this book. After checking “Troubleshooting,” additional help can be found by checking the “Requesting Assistance or Service” section or by calling the Whirlpool Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.A.

318068301(9901) Rev. B/4372849A 2/99
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